

Champagne and Sparkling

Pommery Brut Royal NV

Glass 150ml 15.50 1/2 Bottle 35.50 Bottle 71.00 Magnum 142.00

Nyetimber Classic Cuvée 'Multi-Vintage', West Sussex, England

Bottle 75.00

Ayala Rosé Majeur NV

Glass 150ml 16.50 Bottle 76.00

Deutz Brut Classic NV

Bottle 80.00

Pol Roger Brut Réserve NV

Bottle 82.00

Larmandier-Bernier Latitude Blanc de Blancs Extra-Brut NV

Glass 150ml 19.00 Bottle 84.00

Jacquesson Cuvée No.741 NV

Glass 150ml 21.00 Bottle 93.00

Bollinger Rosé NV

1/2 Bottle 49.00 Bottle 98.00

Deutz Brut Vintage 2009

Bottle 120.00

Bollinger Grande Année 2007

Bottle 144.00

Dom Pérignon 2009

Bottle 180.00

Pol Roger Cuvée Sir Winston Churchill 2004

Bottle 190.00

Krug Grande Cuvée NV

1/2 Bottle 99.00 Bottle 198.00

All wines contain sulphites and some may contain allergens

*Cover Charge in Dining Room 2.00 ~ Prices include VAT
A discretionary 12½% Service Charge will be added to your bill ~ All gratuities are managed independently
No intrusive or flash Photography ~ No Cheques
www.thebeaumont.com*

À LA CARTE

Jalapeno Choux (4) 3.75 Popcorn Chicken 4.75 Clamato Juice 5.75

Crustacés et Caviar

Carlingford Lough Rock Oysters
½ dozen 18.00 *dozen* 35.00 La Spéciale de Claires
½ dozen 20.00 *dozen* 39.00

New York Shrimp Cocktail 17.75 Dressed Weymouth Crab 18.75

Oscietra Caviar 30gr 80.00 50gr 140.00

Hors d'Oeuvres

Minestrone Soup..... 8.75
Lobster Bisque..... 12.50
Avocado Vinaigrette..... 9.25
Eggs Benedict..... *large* 18.00 *small* 9.25
Eggs Sardou..... *large* 18.00 *small* 9.25
Whole Globe Artichoke, Vinaigrette..... 10.50
Burrata, Basil Pesto..... 12.50
Chopped Yellowfin Tuna..... 17.00
Steak Tartare
small with toast and salad..... 12.25
large with french fries and salad..... 23.25

Salads

Claud's Dozen Vegetable Salad..... 9.50
Avocado & Superfoods Salad..... 10.50
The Colony Club Salad *large* 16.50 *small* 11.00
Heritage Beetroot
and Goats' Cheese Salad..... 12.50
Grilled Shrimp Salad, Herb Dressing..... 19.25

Caesar Salads

Classic Caesar 8.75 Chicken Caesar 11.00
Shrimp Caesar 19.25 Lobster Caesar 25.00

American Sandwiches

all served with french fries

Grilled Cheese *with* Dill Pickle 8.25 New York Hot Dog 11.50
Walter Winchell's Chicken Burger 14.50 Lobster Roll 25.00 The Colony Hamburger 17.50

Vegetarian Options

Please ask your server for our full vegetarian menu

Fish and Entrées

Macaroni Cheese <i>large</i> 12.00 <i>small</i> 8.00	Shepherd's Pie.....20.00
Omelette aux Fines Herbes.....10.75	Buttermilk Fried Chicken.....21.00
Smoked Haddock Kedgerree.....16.50	Roast Pork Belly, Heritage Beets.....21.75
Chicken Pot Pie.....19.25	Grilled Lobster <i>and</i> Chips <i>half</i> 25.00 <i>whole</i> 47.50
Cajun Spiced Swordfish.....19.50	Salt-Baked Sea Bass, Fennel Salad.....28.50
Sea Trout, Citrus Butter Sauce.....22.50	Grilled Dover Sole, Sauce Béarnaise.....39.75

Grilled Meats

CUTS

all served with french fries

Gammon, Pineapple *and* Fried Egg 20.00

Chicken Paillard 21.00

Middlewhite Pork Chop 10oz 22.50

Calf's Liver *and* Bacon 25.00

Veal Chop 12oz 37.50

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus:

Flat Iron 7oz 20.00 Rib-Eye 10oz 35.75 Fillet 8oz 39.75

Tomahawk 21oz (*for two*) 35.00 *per person*

Grain Fed USDA Prime Rib-Eye Steak 10oz 37.50 14oz 49.75

all steaks served with french fries

and a choice of beurre maître d'hotel, pepper or béarnaise sauces

Vegetables and Side Salads

whipped potatoes.....4.95	french fries.....5.00	cajun spiced sweet potato, lime mayonnaise 4.50
roast broccoli.....4.75	parmesan fried courgettes.....6.50	creamed sweetcorn <i>with</i> chipotle.....4.50
creamed spinach.....5.50	gem heart salad.....4.50	coleslaw.....4.25

Please inform your server if you have any allergies we need to be aware of

Savouries and Cheese

Welsh Rarebit *small* 5.25 *large* 9.75

Selection of Cheese served fully garnished 12.50

Cropwell Bishop Stilton Montgomery Cheddar

Desserts and Cakes

Crème Brûlée.....	8.00	Raspberry Slice (<i>wheat free</i>).....	6.75
Damn Good Chocolate Tart.....	7.75	Red Velvet Cake.....	6.75
Key Lime Meringue Pie.....	8.50	Jimmy's Chocolate Cake.....	6.75
Ruby Plum & Sherry Trifle <i>small</i> 5.50 <i>large</i> 8.50		Baked Vanilla Cheesecake.....	8.00
Selection of Home Made Cupcakes 3.75ea.			

Table Side

Bananas Foster *flambéed with dark rum* 10.00
 Pistachio & Cherry Baked Alaska *flambéed with kirsch* 10.50

Ice Creams and Sundaes

Vanilla Ice Cream Sandwich 6.25
 Chocolate & Orange Sorbet 7.75 Knickerbocker Glory 9.25 Caramelised Banana Split 10.00
The Colony Club Sundae: *made to your specification* *small* 7.75 *large* 9.50

Dessert Wines

	<i>100ml</i>	<i>Bottle</i>
Late Harvest Semillon 2013, Valenti Bianchi, Mendoza, Argentina.....	9.25	34.00 37.5cl
Muscat, Beaumes-de-Venise 2013, Domaine de Durban, Rhône, France.....	9.25	63.00 75cl
Coteaux de l'Aubance 'Les Trois Schistes' 2014, Domaine de Montgilet, Loire, France.....	12.00	51.00 50cl
Rasteau Vin Doux Naturel 2015, Domaine du Trapadis, Rhône, France.....	12.00	56.00 50cl
Sauternes 2011, Château Filhot, Bordeaux, France.....	15.50	55.00 37.5cl
Vin de Constance 2013, Klein Constantia Estate, Constantia, South Africa.....	9.25	92.00 50cl